



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Business Lunch B
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A5
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
 - o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - o The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - o Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - o **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
 - o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
 - o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
 - o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - o **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



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Starters

- Crispy Rice Salmon**, ~~sushi rice, salmon tartare, lemon gel, tobiko~~ fried sushi rice, salmon tartare, avocado yuzu, chuka wakame, chipotle yuzu ponzu E,F,G,SE,S
- Papaya Pomelo Salad**, green mango, peanut, lime chili dressing N,VG
- Tori Karaage**, crispy fried chicken, korean aioli, sesame seeds E,G,SE,S
- Tom Yum**, shrimps, mushrooms, bok choy, chili oil C,F,S

Main Courses

- Mongolian Beef**, mushroom, asparagus CE,G,D,SU
- Pad Thai Shrimp**, spring onion, tofu, peanut, bean sprout N,C,F
- Salmon Miso**, celeriac puree, brussels sprout, japanese salsa F,D,S
- Thai Green Curry**, choice chicken or vegetables, green curry broth F,V

Desserts

- Tiramisu Boba**, classic tiramisu base, grass jelly, popping chocolate E,G,M
- Matcha Basque Cheesecake**, dulche de leche cream, boba, raspberry compote D,E
- Sticky Toffee Pudding**, medjool date sponge, toffee miso sauce, vanilla ice cream E,G,D
- Daily Selection Ice Cream Or Sorbet**, seasonal flavor (2 scoops) E,D,VG

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.